

APPETIZER

ANGUS BEEF CARPACCIO	8.200
Ruccola, truffle vinaigrette, reggiano	
CALAMARI FRITTI	 6.300
Crispy fried calamari, tartar sauce	
GRILLED PRAWNS	7.100
Semi dried roma tomatoes, black garlic emulsion, basil oil, micro basil	
GRILLED OCTOPUS	7.400
Ratte potato foam, crispy beans, datterini tomatoes, dehydrated olives	
EGGPLANT PARMIGIANA (V)	5.600
Slow baked eggplant layered with tomatoes, fresh mozzarella, grana Padano	
BRUSCHETTA (V)	4.700
Diced roma tomato, extra virgin olive oil, fresh basil,sea salt	
BURRATA (V)	7.600
Tomatillo emulsion, avocado, marinated vegetable, olive biscotti	
BEEF BRESAOLA	7.100
Ruccola, balsamic glaze, parmesan	
PAN SEARED SCALLOPS	7.200
Baked scallops in shell, truffle, parmesan gratin	
ANTIPASTO (TO SHARE)	14.600
Veal prosciutto, angus beef speck, angus beef salami, beef bresaola, artichokes, sundried tomato, olives, fine selection of Italian cheese with crostini	

SALAD

BABY SPINACH, MARINATED ARTICHOKE (V)	6.100
Asparagus, semi dried datterini tomato, pecorino	
RUCOLA, RASPBERRY VINAIGRETTE (V)	6.100
Pears, pecorino, avocado, sweet corn	
QUINOA BOWL	6.100
Marinated tomatoes, strawberry’s, cucumber, gem lettuce, ricotta salata, balsamic vinaigrette	
CONFIT YELLOW FIN TUNA BOWL	 6.100
Baby spinach, orange segments, cherry tomatoes, pimento, fennel shavings, dill and lemon dressing	

STONE BAKED PIZZA

SMOKED CHICKEN	7.600
Sauté onion, tomato, mozzarella	
PORCINI MUSHROOM (V)	7.700
Sauté onion, tomato, mozzarella	
MARGHERITA (V)	6.900
Tomato sauce, mozzarella, fresh basil	
BRESAOLA	8.100
Tomato sauce, mozzarella, ruccola	
ASSORTED SEAFOOD	9.400
Chilly, tomato sauce, mozzarella	
VEAL PANCETTA	 9.000
Fontina, gorgonzola	
BURRATA	 8.000
Cherry tomatoes, artichokes, oregano	
FOUR CHEESE (V)	7.600
Mozzarella, gorgonzola, taleggio, fontina	
BEEF SALAMI	8.100
Tomato, mozzarella, oregano	

SOUP

CREAM OF WHITE ASPARAGUS	 4.200
Toasted pine nuts, truffle oil, toasted focaccia	
VEGETABLE MINESTRONE (V)	3.800
Garlic toast	
SEAFOOD SOUP	4.500
Fennel and tomato broth with prawn, hammour, and calamari	

RISOTTO

SEAFOOD RISOTTO	9.800
Sauté prawns, calamari, scallops, carnaroli rice, chives, lemon oil	
PORCINI RISOTTO	7.900
Carnaroli rice, sauté mushroom, grana Padano	
SQUID INK RISOTTO	 8.400
Fresh mussels, baby squid	

MAIN COURSE

BEEF CHEEKS (A)	 11.000
Parmesan gnocchi, glazed vegetable, marsala jus	
ROASTED BEEF TENDERLOIN	17.500
Oxtail ravioli, celeriac puree, thyme jus	
ROASTED RACK OF LAMB	14.000
Pistachio crusted, tomato tart, smoked eggplant puree, thyme jus	
POLLO AL MATTONE	8.800
Brik pressed slow baked baby chicken, mushroom, sauté pearl onion, ratte crisps, lemon emulsion	
VEAL COTELETTE MILANESE	15.400
Crumb fried milk fed veal rack, tossed salad, lemon	
SALTIMBOCCA (A)	14.000
Pan seared veal escalopes rolled in veal prosciutto, sage marsala reduction	
CHARGRILLED SLICED BEEF T. BONE STEAK	 19.000
Bearnaise sauce, thyme jus, roast ratte potatoes, tossed salad, grilled tomato	
PAN ROASTED SEABASS	12.000
Cauliflower puree, sauté zucchini, confit tomatoes, olives, parsley	
KINGFISH ALLA CARTOCCIO	10.500
Baked fish fillet with fennel, olive, cherry tomato	
PAN SEARED TURBOT (A)	 12.900
Pomme mousseline, sauté trompette mushrooms, white wine sauce, shallots cream spinach	
MIX GRILL (For Two)	25.000
Omani lobster tail, tiger prawn, calamari, tuna medallion, tossed salad, EV00	
OSSOBOCCO	 9.900
Saffron risotto, gremolata	
SIDE DISH TO ACCOMPANY YOUR MAIN COURSE	
Parmesan mash	1.000
Roasted ratte potato	1.000
Mix salad	1.000
Sauté spinach	1.000
Roasted vegetable	1.000
French fries	2.000

FRESH PASTA

PENNE ARABIATA (V)	7.200
Chilly, garlic, tomato sauce	
PRAWN AGNOLOTTI	9.100
Buratta cream , prawn bisque, trompette mushroom	
BEEF LASAGNA	9.400
Baked fresh pasta, Angus beef Bolognese	
LOBSTER TAGLIATELLE	 12.500
Sauté lobster medallion, trompette mushroom	
TORTELLINI	7.300
Gorgonzola, glazed pears, walnuts	
BUCATINI ALLA PUTTANESCA	7.100
Tomatoes, olives, capers, anchovies	
FETTUCINE BOLOGNESE	8.200
Beef Bolognese, pecorino	
CRAB TAGLIOLINI	 12.100
Saffron tagliolini, sauté king crab, hebs	
SPAGHETTI CARBONARA	9.00
Smoked veal pancetta, reggiano, egg yolk, black pepper	
BUTTERNUT PUMPKIN RAVIOLI (V)	7.100
Sage emulsion, toasted pine seeds	
WILD MUSHROOM PAPPARDELLE	 9.200
Morell and truffle ragout	
SPINACH GNOCCHI WITH SHRIMPS	 8.500
Sauté shrimps, prawn bisque	
PACCERI GENOVESE	 9.000
Octopus ragu, sanmarzino tomatoes, gremolata	

DESSERT	
SORRENTO LEMON TART	4.100
Raspberry coulis	
LYCHEE PANNACOTTA	4.100
Passion fruit coulis, glazed mangoes	
TIRAMISU (A)	4.800
Mascarpone, finger sponge, kahlua	
TIRAMISU TO SHARE FOR TWO	 9.000
CHOCOLATE FONDANT	4.800
Vanilla ice cream	
PISTACHIO BRONTE	5.100
Pistachio, olive oil sponge, parfait, warm chocolate sauce	
ICE CREAM & SORBET	4.800
Choice of chocolate, vanilla, strawberry, mango, raspberry, lemon	
PROFITEROLES	 4.100
Hazelnut praline, coffee sauce	

Signature Dish –  Alcohol – (A) New Dish – 

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“All prices in Omani Riyals and are subject to 8% service charge & all applicable taxes”

Food allergies and food intolerance: We welcome enquiries from guests who wish to know whether any dishes contain particular ingredients”

BEVERAGES

BEER

DRAUGHT	PINT	HALF
HEINEKEN	4.000	2.200
HOEGAARDEN	4.500	2.500
GUINNESS	4.500	2.500
STELLA	4.000	2.200

BOTTLED

SAVANNA CIDER	4.000
SOL	3.300

SPIRITS

APERITIF

MARTINI Dry Bianco	3.200
CAMPARI	3.200
APEROL	3.200

RUM

BACARDI	3.200
BACARDI Oak heart Black	3.200
MATUSALEM Platino	4.000

GIN

GORDONS	3.200
BOMBAY SAPPHIRE	3.700
HENDRICK’s	4.900

VODKA

ABSOLUTE BLUE	3.700
BELVEDERE	4.900
GREY GOOSE	4.900
BELUGA GOLD	10.500

TEQUILA

SILVER/GOLD	3.200
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COGNAC

HENNESSY VS	4.500
HENNESSEY VSOP	6.000

MOCKTAIL

SUMMERTIME SODA	3.200
Orange juice, Passion fruit syrup, Fresh mint, lime juice, soda	

TROPICAL FRUIT PUNCH	3.200
Vanilla ice cream, orange juice, Mango juice, strawberry syrup	

ENERGIZER	3.200
Fresh cucumber, Fresh mint, lime juice, sugar syrup soda	

PUNCHLESS COLADA	3.200
Pineapple juice, Coconut milk	

GINGER GLORY	3.200
Fresh ginger, lemon muddled with lime juice & ginger ale	

WHISKY & COGNAC

SINGLE MALT

GLENFIDDICH 12Y	4.000
GLENMORANGIE	4.900

BLENDED

FAMOUS GROUSE	3.200
J&B RARE	3.200
CHIVAS REGAL 12Y	4.500
CHIVAS REGAL 18Y	4.900
JW BLACK LABEL	4.500
JW D.BLACK LABEL	4.900
JW PLATINUM LABEL	6.100

IRISH WHISKY

JAMESON	3.200
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OTHERS

JACK DANIEL’S	3.200
GENTLEMAN’S JACK	4.500
BOOKER’S	6.000

COCKTAIL

APEROL SPRITZ	4.400
Prosecco, aperol, soda	

BELLINI	4.400
Prosecco, white peach puree	

COSMOPOLITAN	4.400
Vodka citron, Triple sec lime juice, cranberry juice	

ESPRESSO MARTINI	4.400
Vodka, Kahlua, fresh espresso	

NEGRONI	4.400
Gin, Campari, sweet vermouht	

GIMLET	4.400
Gin, lime juice, sugar syrup	

MOJITO	4.400
White rum, lime juice, fresh mint soda, sugar syrup	

PINA COLADA	4.400
White rum, coconut cream, Pineapple juice	

MARGARITA	4.400
Tequila, Triple sec, lime juice	

TEQUILA SUNRISE	4.400
Tequila, orange juice, grenadine	

WHISKY SOUR	4.400
Whisky, lemon juice, sugar syrup	

HOUSE WINE

WHITE

MASIA	4.000	18.600
Sauvignon blanc		

WILDERNESS BAY	4.000	18.600
Chenin blanc		

EL EMPERADOR	4.000	18.600
Chardonnay		

STE MICHELLE	4.000	18.600
Sauvignon blanc		

RED

MASIA	4.000	18.600
Cabernet sauvignon		

WILDERNESS BAY	4.000	18.600
Merlot		

KIWI CUVÉE	4.000	18.600
Pinot noir		

STE MICHELLE	4.000	18.600
Cabernet sauvignon		

ROSE

MASIA	4.000	18.600
STE MICHELLE	4.000	18.600

SPARKLING

LA ROCHE	4.000	19.200
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SOFT BEVERAGES

SOFT AERATED DRINKS	2.000
Pepsi , Pepsi light , 7UP Ginger ale , Tonic water , Soda water	

FRESH JUICES

Orange juice	2.800
Water melon juice	2.800
Pineapple	2.800
Lemon with mint	3.100

BOTTLED WATER SMALL	1.200
BOTTLED WATER LARGE	2.400
SAN PELLEGRINO 1000ml	2.800
PERRIER WATER 33cl	2.000
AQUA PANNA 1000ml	2.800

AMERICAN COFFEE	2.400
CAPPUCCINO	2.800
CAFÉ LATTE	2.800
FLAT WHITE	2.800
ESPRESSO	2.000
MACCHIATO	2.400
DECAFFEINATED COFFEE	2.400
HOT CHOCOLATE	2.800

TEA	2.400
(English breakfast, Chamomile, Earl Grey, Peppermint, Green Tea)	

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